



Kombucha Brewing Log

Size :		L	Batch/Lot number :	
Kombucha Name :			Date :	
Fermenter :			Brewer(s) :	
Client :				

STARTER						
Quantity (L)	Fermenter	Brewing Date	pH	Brix after maceration	TA (% CA)	Notes

Date

BREWING					
Ingredients	Lot number	Qty. / L	Total Qty.	Notes	

Date

TRANSFER		
Test	Value	Notes
pH		
TA (%CA)		
Brix		

Date

AJUSTMENT & ADDITION					
Ingredients	Lot number	Qty./L	Total Qty.	Notes	

PARAMETERS / VALIDATION		
Test	Value	Notes
pH		
TA (% CA)		
Brix		
Temp		

Date

CARBONATION		
CO2 (PSI)		

Date

KEGGING/PACKAGING		
Start Time		
pH		
Sensory test (Y/N)		
CO2 testing		
End Time		

Date

2nd KEGGING		
Start Time		
pH		
Sensory test (Y/N)		
CO2 testing		
End Time		